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FOOD PATENTS



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FOOD PATENTS

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ENGINEERING AND EQUIPMENT

Photoactivatable time-temperature indicator

LIFELINES TECHNOLOGY INC

United States 4737463 (1988)

A kit of elements for use in erecting chicken houses and chicken houses erected using said elements

TAMA PLASTIC INDUSTRIES

India 161778 (Feb 1988)

The patent describes a kit of elements for use in erecting chicken houses. It also relates to arrangements for automatically collecting laid eggs. The chicken houses have individual cells for single egg laying hens. The elements comprising a plurality of partitions each having a body portion in erected position, top, bottom and vertical side edges. At least one of the vertical edges has a lowermost portion protruding out from the body and forming a slot so as to serve as means for supporting a band conveyer; has means for interconnecting the partitions; means for covering the surface to be formed by the top edges of the partitions, and optionally panels adapted to cover the surface to be formed by the vertical edges of the partitions remote from the protruded vertical edges; and at least one band conveyer and parts and fitting thereof.

A liquid bulk vending apparatus

RAM PRAKASH ANEJA

India 162127 (Apr 1988)

The patent describes an apparatus particularly suited for vending milk, soft drinks and other beverages. The apparatus is accurate in dispensing predetermined volumes of any liquid and also can be easily cleaned and maintained in a hygienic condition during the course of use. The invention comprises of a vessel for the liquid an electric probe assembly fitted to one end of the vessel. The assembly has atleast two probes one a low level probe and the other a high level probe, the two probes being connected in control circuits of the inlet value and the outlet value for effecting their opening and closure.

2

4 Apparatus for separating liquid from vapour and/or gas

LENINGRAD SREDNY PROSPEKT, USSR

India 162200 S (Apr. 1988)

The patent describes an apparatus which can be utilized in any industry where the process technology required effective separation of a liquid from vapour and/or gas like in coal, food, aluminium and other industries.

5 Food processing method and apparatus

HEAT AND CONTROL INC.

United States 4738193 (1988)

6 Process and equipment to apply drinking straws to packs.

OVERBECK GmbH & Co.

Europe 0216284 (1987)

7 Steam pressure cooker

AMC INTERNATIONAL ALFA METALCRAFT

India 161890 (Feb 1988)

The patent describes a pressure cooker which looks like a normal cooking pot in the closed position of the half-lids. The technical parts of the activating mechanisms are not visible. To lock the unit, the cover unit is placed on the lower pot from above and the swivel mechanism is rotated upto 180 degrees. While opening both half lids move vertical and roughly parallel to their separation line until the flanges no longer engage under the pot rim. To simplify the operation, the swivel mechanism is securely connected to a lid grip disposed above the half lids. This lid grip serves not only to operate the sealing mechanism, but also eases the handling of the cover unit. A guide piece is positioned between the lower lid and half-lids having two axial symmetrically placed guide grooves. The half lids engage these guide grooves by means of a guide pin. This ensures that the half lids do not move in random way while being opened or closed. In order to avoid any possibility of the pressure cooker from being open when there is too much pressure in the pot, an air vent and pressure discharge device is provided in the lower lid which includes a vertically-movable valve element which ascends as a result of pressure prevailing in the pot through a safety opening in the corresponding half lids.

PRESERVATION AND PACKAGING

8 A process for the preservcation of fruits, vegetables, animal matter and organic tissue in general

McKENNA JJ

India 161673 (Jan 1988)

The patent describes a process for the preservation of fruits, vegetables, animal matter and organic tissue which comprises of lowering the pressure of the atmosphere in contact with the tissue to release from the tissue atleast a substantial portion of the gaseous matter dissovled there in. There is substantially no vaporization of water from the tissue. The tissue is cooled to a temperature at or below the freezing point. The process of this invention has utility in the improved storage and transportation of vegetative and animal matter; in the medical and scientific preservation of cells, tissues, organs of complex organisms; in the medical suspenion of damaged or disintegrating tissues and organic systems for purposes of survey and general medical care.

9 Process and apparatus for sterilization of organic materials by irradiation

WESTERBERG S

Sweden 452710 (1987)

10 Package assembly and method for storing and microwave heating of food

JAMES RIVER-NORWACK INC

United States 4742203 (1988)

11 Microwave food product and method

PILSBURY CO

PCT International 88/01476 (1988)

12 Process for sterilization of pharamceutical, technical and food raw materials and preparations by means of microwaves

GRONING R

German Federal Republic 3612606 (1988)

- 13 Method of thermally processing low-acid foodstuffs in hermetically sealed containers and the containers having the foodstuffs therein.

AMERICAN NATIONAL CAN CO.

United States 4741911 (1988)

- 14 Smoking method for foods heated in plastics casings or in coating applied in the melted state.

NATURINWERCK BECKER & CO.

Europe 0139888 (1987)

- 15 Drying process and its apparatus utilizing refrigeration cycle

SHONETSUGAKU KENKYUSHO CO. LTD.

India 162142 (Apr 1988)

The patent describes a drying apparatus adapted for use in drying grain, agricultural products, marine products, wood etc. effectively with a relatively high temperature. A heater of a large capacity is used to heat the drying chamber to the desired temperature of 60 to 80 C. The air in the drying chamber is cooled to a temperature of about 40 C or less, sufficient to allow a refrigeration system to fully exhibit its ability. The apparatus helps in carrying out continuous drying operation for a long period of time while keeping the drying chamber at a high temperature of about 60 to 80 C. However, the continuous drying operation at low or normal temperature can also be accomplished by an interaction between an evaporator and a heat exchanger, without using any heater.

- 16 Installations for thermal storage using ice.

THOMAS ARTHUR GILBERTSON

India 161820 (Feb. 1988)

This patent refers to the cooling systems and to the thermal storage systems which use ice storage. The ice building system of this invention permits all components of the system to be sealed and pressurized which dramatically reduces maintenance costs. The ice bottles and the whole chill water utilization system is filled with chemically treated water to eliminate rust and corrosion of metal parts. Hence, no expensive coatings on metal surfaces in contact with the chilled water are required. Since the ice bottles can be directly buried in the ground, with only the front faces thereof extending through a con-

crete wall there is substantial savings in construction costs. The pressurized ice bottle concept of this invention avoids the need for a second heat exchanger system to accommodate the water pressure needed in the chill water circuit of a tall building. Further, no agitation in the ice tank is required for good heat transfer between the volume of ice on the heat exchange surface and the water being pumped through the ice bottle. The system also improves the beneficial cost reduction impact on structural, electrical and architectural portions of a building project.

- 17 Process and device for continuous puffing and expensive drying of foods

KOCH (C)

German Federal Republic 3619838 (1987)

- 18 Self-supporting and spill resistant food carton

INTERNATIONAL PAPER CO.

United States 4711389 (1987)

- 19 Process for hardening of collagen films and the films thus hardened

AB TRIPASIN

Sweden 452545 (1987)

- 20 Polypropylene/polyester non-oriented heat sealable moisture barrier film and bag

PRESTO PRODUCTS INC.

United States 4716061 (1987)

- 21 Box with a sealed closure

AQUIFRANCE PLASTIQUE

France 2599004 (1987)

- 22 Non-reinforced cellulose film

HOECHST AG

German Federal Republic 3631669 (1988)

- 23 Hinged cover carton with inboard locking extensions (egg box)
MOBIL OIL CORP.
United States 4742953 (1988)
- 24 Portable tray table
BOUTON (JA)
United States 4732274 (1988)
- 25 Fancy decorative carton for ice creams and other products or
food preparations.
ORSI (G)
France 2600987 (1988)
- 26 Bag-type pack for bulk products
GIEZA (P)
France 2600627 (1987)
- 27 Thermoplastics film casing with interior coating
WOLFF WALSRÖDE (AG)
Germany 3622512 (1987)
- 28 Composite container
SOCIETE DES PRODUITS NESTLE SA
Switzerland 663186 (1987)
- 29 Interior coating of tubular casings for foods
WOLFF WALSRÖDE
German Federal Republic 3620165 (1987)
- 30 Method and apparatus for aseptically filling (food) containers

CONTAINER TECHNOLOGIES INC.

Europe 0101642 (1988)

- 31 Method for preparation of a gas mixture containing atleast oxygen and nitrogen and application of this mixture to modified atmosphere packaging of perishable foods

SOCIETE CONTINENTALE DU CARTON ONDULE SOCAR

France 2595583 (1987)

- 32 A pilfer proof thermoplastic container

SPBP TEA INDUSTRIES PVT LTD.

India 162162 (Apr 1988)

The patent describes a novel thermoplastic container wherein the container has a reclosable cap which is leak-proof, and is provided withan integral temper indicating cover. The container is compact molded all in one step including the tamper indicating cover at an efficient cost. The container of this invention is blow molded in a single operation including the filling operation of the contents in the container, the sealing and providing the tamper-proof cover. This system eliminates the conventional steps such as handling empty bottles, cleaning capping and applying the final tamper-proof safety band.

- 33 A package for protection of delicate, fragile and/or shock sensitive articles during transportation/storage

SRF INCORPORATION

India 162024 (March 1988)

The patent describes an improved sealing, cushioning package which protects fragile or shock-sensitive articles during shipping and storage. The package consists of atleast one enclosure comprising a pair of concave mating portions and an elastic membrane secured in elastic tension. The tension is such that it permits the positioning between the membranes of article or articles to be contained in the enclosure. The enclosure is adapted to function as a fluid damped device in which damping results from restricted flow of air or other gases. The membranes act as a damped compound spring to protect articles postioned there between from mechanical shock and vibration.

- 34 Retortable packages

METAL BOX P/C

Great Britain 2190892 (1987)

35 Compound food storage bag

BARNER (JS)

United States 4735308 (1988)

36 Non-smear food package and process for making same

W.R. GRACE & CO.

United States 4722167 (1988)

37 Oven-proof food container

GKN VENDING SERVICES LTD.

PCT International 88/02338 (1988)

38 Levelled food preserver storage device container with floating lid

NUNES (MA)

United States 4723674 (1988)

39 Tear open pack for meals

SCHMALBACH-LUBECA AG

German Federal Republic 8712718 (1987)

40 Hot food carton having insulated bottom wall structure

PIZZOLATO (DE)

United States 4717069 (1988)

41 Plastic sheet product with score lines, apparatus and method

WMF CONTAINER CROP.

PCT International 87/07868 (1987)

42 Label wrapping machines

METAL BOX P/C

India 16247 (May 1988)

The patent describes a label wrapping machine for wrapping a web of material around a container body without being adhesively secured to the container body. The label is then secured to itself in the region of the overlap so that the label is held tightly around the container body. The label can then subsequently be stripped from the container body by employing an air jet stripping process.

CHEMISTRY AND ANALYSIS

43 A method of purifying a contaminated protein or peptide product produced by rDNA technique

STEFAN SVENSON

India 162119 (Apr 1988)

The patent describes the purification of biological material, like contaminated protein/peptides which have been produced using recombinant DNA (rDNA) technique. In this method the hydrophobic contaminants which result in the formation of epitopes and fusion epitopes are removed by electro separation. Hence, the purified product will not give rise to immune reactions upon administration to mammals, including man.

44 Method for determination of lysine and total protein in foods by HPLC

SVALOF AB

Sweden 452805 (1987)

45 Method for reduction of the NaCl content in foods

DEUTSCHE GELATINE-FABRIKEN STOEß CO. GmbH

German Federal Republic 3620150 (1987)

46 Tar-depleted, concentrated, liquid smoke compositions and method for producing

VISKASE CORP.

United States 4717576 (1988)

- 47 Production of guar alpha-galactosidase by hosts transformed by recombinant DNA methods.

Europe 0255153 (1988)

FOOD ADDITIVES

- 48 Process for manufacture of fructofuranose dianhydrides and their use as food additives

BEGHINSAY (SA)

Europe 0252837 (1988)

- 49 Coating adhesive

OGILVIE MILLS INC.

United States 4738865 (1988)

- 50 Coatings based on polydextrose for aqueous film coating of pharmaceutical, food and confectionery products

COLORCON INC.

PCT International 87/07902 (1987)

- 51 Apparatus and method for applying a uniform coating to food

NABISCO BRANDS INC.

United States 4743456 (1986)

- 52 Colouring compositions

DEL MONTE CORP.

Europe 0252501 (1988)

- 53 Aroma composition, the use thereof and the process for the preparation thereof

UNILIVER (NV)

Europe 0247646 (1987)

54 System for aromatizing foods

ANTONUCCI TAROLLA (MS)

Europe 0259274 (1988)

55 Method and installation for the extraction of natural flavour
of plant products

COMPAGNIE FRANCAISE DE RAFFINAGE

India 16172 (Jan. 1988)

The patent refers to a method for the extraction of natural flavours from plant products such as fruits, vegetables, seeds or aromatic plants which enable flavours whose organoleptic properties are retained to be obtained economically. The plant products are reduced to a fine slurry containing the flavour and the pectins. A solvent is added to the slurry, which heated forms with water a heterogeneous and azeotropic mixture, having a boiling point below the stability limit temperature of the principal essences constituting the flavour. The slurry is heated in a reactor at the boiling point of the azeotropic mixture. The vapours are condensed in a separate vessel. The condensate obtained is decanted so as to separate the water and the solvent. The distillation is stopped at the moment when the temperature in the reactor suddenly rises and becomes clearly higher than the boiling point of azeotropic mixture. The mixture remaining in the reactor is then filtered in order to separate the solid matter from the solvent containing the flavour.

56 Process for preparation of a flavouring material with a chicken
flavour

KONRAD (G)

German Federal Republic 252537 (1987)

57 Method of reducing off-flavour in food materials with acetic
acid bacteria

HOUSE FOOD INDUSTRIAL CO. LTD.

Europe 0255588 (1988)

58 Method for making agglomerated bits containing aspartame

NABISCO BRANDS INC.

United States 4741910 (1988)

- 59 Process of stabilizing aspartame sweetness in water-containing foods

AJINOMOTO CO. INC.

United States 4722844 (1988)

- 60 D-tagatose as a low-calorie carbohydrate sweetner and bulking agent

BIOSPHERICS INC.

Europe 0257626 (1988)

- 61 Aminomalonyl alanine compounds as dietary sweetners

SELTZMAN (H)

United States 4714619 (1987)

- 62 Gum for use in confectionery

BUHL (S)

Europe 0249764 (1987)

- 63 Process for preparing a coated-particle salt substitute composition

MALLINCKRODT INC.

United States 4734290 (1988)

CEREALS AND MILLETS

- 64 Cereal milling process

CECIL (JE)

PCT International 88/01836 (1988)

- 65 Flan-type pudding using cereal flour

KADAN (RS)

United States 4722851 (1988)

Improvements in or relating to rice hulling machines

MADAN MOHON PARUI

India 161913 (Feb 1988)

The patent describes a rice huller machine whose cylindrical shaft or shell is divided and made of two halves so that only the worn out portion could be replaced instead of replacing the entire shaft or shell. This is also convenient for the purpose of transportation of the machine from one place to another. The machine has a base, a ball bearing frame having ball bearing blocks, a cover, a driving pulley, a fly wheel and an iron hopper. Within the cover, a cylindrical shaft or shell is placed. Underneath the cylindrical shaft or shell a screen is placed which rests on the ball bearing frame. When the cylindrical shaft or shell is rotated the screen having the tendency to rotate along with the cylindrical shaft or shell is made stationary by means of screwed holders screened to the ball bearing frame. The cylindrical shaft or shell is made of two halves and is assembled together on a rod or shaft and held in position by means of collars screwed from the sides.

7 Reduced calorie sausage containing cooked rice

JONES DAIRY FARM INC.

United States 4735819 (1988)

8 Process for modifying bran

CON AGRA INC.

United States 4735814 (1988)

9 Rice bran processing apparatus

BRADY INTERNATIONAL INC.

United States 4741264 (1988)

0 Process for making shredded cereals

NABISCO BRANDS INC.

United States 4734294 (1988)

71 Cereal based food products

EDME LTD.

Great Britain 2194128 (1988)

72 Tortilla and method of manufacture

PIELSBURY CO.

United States 4735811 (1988)

PULSES, OILSEEDS AND NUTS

73 Process canning dry beans and other legumes

ROCKLAND (I.B)

United States 4729901 (1988)

74 Process for the production of edible sanitized flours from oil-bearing seeds

ENI ENTE NAZIONALE IDROCARBURI

India 155072 (Dec 1984)

The patent refers to a process for producing our edible proteinaceous flour, which is microbiologically acceptable, from oil-bearing seeds more particularly for producing sunflower flour from both dehulled and straight sunflower seeds. The extraction is made with a solvent mixture composed of a hydrocarbonaceous compound and an organic compound in a percentage variable from 1% to 50% on volume/volume basis. The deoiled seed is converted to flour, by conventional method.

75 Process for treating hulled oilseeds

MC DONNELL DOUGLAS CORP.

United States 4728522 (1988)

76 Food use of proteins of germinated protein-rich seeds or oilseeds (soy-

beans, lupin seeds, peas, fieldbeans, kidney beans) detoxified by heating

VIACROZE (A)

France 2598062 (1987)

Process and device for preparation of edible flours from oilseeds

DEFROMONT (C)

France 2599597 (1987)

A method of manufacturing calcium fortified soymilk

WAYNE STATE UNIVERSITY

India 161769 (Jan 1988)

The patent describes a method for calcium fortification of soymilk producing calcium levels equal to or greater than the calcium level found in bovine milk while preventing curdling of the milk proteins. Soybean milk is calcium fortified by adding to the soymilk a water-soluble polyphosphaste having from 3 to 22 phosphorus atoms and then adding to the soymilk a consumptible calcium source. The polyphosphate is employed in an amount ranging from about 0.5 to about 1.0 grams thereof per 100 mls of soy milk. The consumptible calcium source is employed in an amount ranging from about 0.2 grams to about 0.75 grams thereof per 100 mls of soymilk. The soymilk can be prepared by any suitable conventional method.

Novel variant and process for producing light coloured soy sauce using such variant

KIKKOMAN CORP.

United States 4722846 (1988)

Process of manufacturing a palatable peanut milk

COCA COLA CO.

India 162498 (June 1988)

The patent describes an invention relating to a process for preparing palatable milk - like products from peanuts with excellent nutritional benefits and one containing the flour of roasted peanuts without requiring the addition of flavour. The process consists of par-

tially roasting blanched partially defatted raw peanuts to yield roasted peanut; grinding the roasted peanuts into a flour having colour indication of between 60 to 74 in a GardnerL scale adding between 5.0 to 6.0% by weight of peanut flour to between 94.0 to 95.0% by weight of water to form a flour and water slurry extracting protein from the flour; homogenizing the water flour suspension to form a homogenized peanut milk product; and separating large undissolved solids from the homogenized milk product.

- 81 Gravitationally stabilized peanut containing composition

AVERA (FL)

United States 4728526 (1988)

TUBERS, VEGETABLES AND FRUITS

- 82 Method and device for improvment of preservation of fruits and vegetables

CANTELLI (C)

France 2603455 (1988)

- 83 Cover for trays for fruit and vegetables

HILAIRE (A)

France 2600622 (1987)

- 84 Process for treatment of vegetables prior to sale

MESTER SYSTEMES

France 2601232 (1988)

- 85 Process for manufacture of dumpling dough from raw or boiled potatoes

NURNBERGER KLOSSTEIG NK GmbH

German Federal Republic 3624433 (1988)

- 86 Process for preparing lowoil potatochips

BORDEN INC.

United States 4721625 (1988)

Potato skin product and potato preparations produced therefrom
WHEATLEY (CE)

United States 4735818 (1988)

Preparation of vegetable especially carrot, jam-type products
HERNANDEZ (L)

France 2598890 (1987)

Prolonging the shelf life of pre-cut fresh celery

DNA PLANT TECHNOLOGY CORP.

United States 4711789 (1987)

Process for manufacturing fruit preparations containing whole
fruit, which can be kept without preservative and use thereof

STAMER (H)

PCT International 88/02218 (1988)

Methods for removing skins and pits from avocados

BROWN INTERNATIONAL CORP.

United States 4732771 (1988)

Apparatus for separating juice sacs of citrus fruits

NIPPON SANSO KK

United States 4738194 (1988)

Preservation of strawberries in vinegar

COTTON-HALLER (P)

France 2596249 (1987)

SUGAR, STARCH AND CONFECTIONERY

- 94 Process for preparing tofu charged into a container
HOUSE FOOD INDUSTRIAL CO. LTD.
United States 4732774 (1988)
- 95 Starch-based jellygum confections
NATIONAL STARCH AND CHEMICAL CORP.
Europe 0252306 (1988)
- 96 Powdered molasses product
WILDMAN (JM)
PCT International 88/01835 (1988)
- 97 Filled sweets with wafer shell and process for their production
FERRERO SPA
Europe 0086319 (1988)
- 98 Process and device for grinding of foods especially cocoa beans
or cocoa or chocolate mass
GEBRUDER BAVERMEISTER & CO.
German Federal Republic 3631719 (1988)
- 99 Stable cinnamon-flavoured chewing gum composition
WARNER-LAMBERT CO.
United States 4722845 (1988)
- 100 Product of crystalline fructose
A. E. STALEY MANUFACTURING CO.
United States 4724006 (1988)

- 101 Process for preparing chocolate chip cookies containing low melting fat and product
NABISCO BRANDS INC.
United States 4722849 (1988)
- 102 Apparatus for making cotton candy
TOSHIBA ELECTRIC APPLIANCES CO. LTD.
United States 4731001 (1988)
- 103 Box for chewing gum
WITTMANN (J)
German Federal Republic 8708870 (1987)
- 104 Transparent polypropylene film for twist-wrapping of sweets
HOECHST AG
Europe 0217388 (1987)
- 105 Process for preparation of a sugar syrup and use of the sugar as a culture medium for baker's yeast
MULLER-BROT NEUFAHRN GmbH & CO. G
German Federal Republic 3623896 (1988)
- 106 Production of dextrose and maltose syrups using an enzyme derived from rice
MILLER BREWING CO.
United States 4734364 (1988)
- 107 A process for selectively obtaining a sugar which is either glucose or maltose from thinned starch
UOP INC.
India 161824 (Feb 1988)

The patent describes a process by which a feedstock of thinned starch is hydrolyzed to afford glucose below maximum formation levels; the effluent is separated into a glucose (maltose) - depleted stream; the glucose (maltose) - enriched stream is recovered; and the glucose (maltose) - depleted stream is recycled to the hydrolysis step. This invention has the advantage that it affords a substantial reduction in process time. It also affords glucose with less reversion products than the prior art processes. The invention readily permits the use of an immobilized AG. It can also afford complete conversion of starch to glucose and may be tailored to continually produce high purity glucose, with a glucose purity greater than 99% being attainable.

BAKERY PRODUCTS

- 108 Process and device for reheating and cooking of foods, especially bakery and grilled products

KIRCHHOFF (E)

German Federal Republic 3627332 (1988)

- 109 Improvements in or relating to Tandoor or similar baking appliance

DOMESTIC APPLIANCES

India 146572 (July 1979)

The patent describes improvements relating to tandoor or similar baking appliances. It comprises of a base member or vessel a cover member for the same and means for admitting hot air through the base member. The hot air distributing member is formed of at least two members, an inclined outer member and a depressed inner member with an angle in between. Both members are continuous to one another and the meeting portion of both members preferably defining a circular shape. The outer member has a plurality of opening for admitting hot air and the free end of the outer member resting on the inside of the base member.

- 110 Method for producing frozen yeast-leavened dough

STAUFFER CHEMICAL CO.

United States 4743452 (1988)

- 111 Breadmaking ingredient made from kilred cereal malt

LOMPRE (B)

France 2598061 (1987)

- 112 Process and device for preparation of flat foods by baking a liquid dough

BALPE (M)

France 259943 (1987)

- 113 High fibre bread and extruded products

E.D.S. CO.

United States 4711786 (1987)

- 114 Process for making sour- and hot bread

TIEN-LAI (S)

Great Britain 2191929 (1987)

- 115 Process for baking and preservation of a cereal-based food especially bread

ORION 81 SA

France 2602399 (1988)

- 116 Method of triple co-extruding bakeable products

NABISCO BRANDS INC.

United States 4748031 (1988)

- 117 Preparation of a light bakery product with white cheese and and fish roe

FISCH (J)

France 2598595 (1987)

- 118 Producing multi-textured cookies containing gum

NABISCO BRANDS INC.

United States 4717577 (1988)

- 119 Process of preparing instant noodles

NISSIN FOOD PRODUCTS CO. LTD.

United States 4728520 (1988)

MILK AND DAIRY PRODUCTS

- 120 Air-permeated food based on fresh milk and method for its manufacture

BATTELLE MEMORIAL INSTITUTE

Europe 0246197 (1987)

- 121 Process for stabilization of long-life milk products

BUCHHEIM (W)

German Federal Republic 3726487 (1987)

- 122 Equipment for continuously coagulating milk preferably pre acidified milk for preparing yoghurt

NV MACHINE FABRIEK TERLET

Europe 0242916 (1987)

- 123 Non-destructive rheological testing for milk and yoghurt

JEACOCKE (RE)

Great Britain 2192463 (1988)

- 124 Container for icecream

MILCHWERKE MUNSTERLAND eG.

German Federal Republic 8712616 (1988)

- 125 Powdered compositions for the manufacture of Kosher soft ice-cream and of milk product drinks

DEVSHONY (S)

Europe 0242056 (1987)

126 Method of producing lactose from whey

GUHT (F)

Europe 0248154 (1987)

127 Procedure and device for preparation of icecream balls

SCHOLLER LESENSMITTEL GmbH & CO.

Europe 0219646 (1987)

128 Ice-cream formulation

FRANESK LTD.

Great Britain 2191676 (1987)

129 Improved dairy spreads

MICHELSTOWN CO-OPERATIVE AGRICULTURAL SOCIETY LTD.

Great Britain 2192528 (1988)

130 Process and device for deaeration of butter

SCHRODER (M)

German Federal Republic 3623313 (1988)

131 Process for manufacture of butter

WESTFALIA SEPARATOR AG.

German Federal Republic 3730765 (1988)

132 Method for preparing cheese flavour concentrate

FUJI OIL CO. LTD.

United States 4708876 (1987)

- 133 Procedure for separation of certain proteins from whey or milk
APPLICATIONS TECHNIQUES NOUVELLES SARL
France 2605322 (1988)

MEAT, FISH AND POULTRY

- 134 Method and oven for the heat curing of raw meat products
TULIP SLAGTERIERNE A.M.
PCT International 88/02222 (1988)
- 135 Restructured meat products and methods of making the same
CREATIVATORS INC.
United States 4728524 (1988)
- 136 Method for developing a red colour in cured meat
MICROLIFE TECHNICS INC.
Europe 0253158 (1988)
- 137 Process for manufacture of prepared meals based on meat and
vegetables
BOUCHEES DOUBLES SA
France 2601562 (1988)
- 138 Method of imparting an oven roasted colour to a meatproduct
OSCAR MAYER FOODS CORP.
United States 4721623(1988)
- 139 Ready-to-cook snails and similar products and procedure for
their preparation
COURBEYRE (E)
France 2600500 (1987)

- 140 Process for manufacture of boiled ham, especially film-packaged ham
LUDWIG SCHEID GmbH
German Federal Republic 3713211 (1988)
- 141 Washing method for control of smells in fish processing plants
HOLTER (H)
German Federal Republic 3632399 (1988)
- 142 Process for smoking of fish, installation for implementation of this process and the fish produced
JEAN-BATISTE DELPIERRE SA
France 2599224 (1987)
- 143 Fish storage tray and dividers and method of storing frozen fish
MITCHELL (PJ)
United States 4728521 (1988)
- 144 Process for preparation of an egg pack
CASUTT (T)
Switzerland 663590 (1987)
- 145 Improved pack especially for eggs and similar products and machine for its manufacture
OVAL SARL
France 2605298 (1988)
- 146 Riveted lid for egg boxes
ALPHAFORM
France 2600986 (1988)
- 147 A process for the pasteurization of egg products

BALL (HR)

PCT International 88/01834 (1988)

FRUIT JUICES AND SOFT BEVERAGES

148 Fruit drink with vitamins

LANGER (DW)

United States 4737367 (1988)

149 System for sealing a glass and pack for beverages

DUCOIN (JHCM)

France 2599714 (1987)

150 Calcium fortified acid beverages

STAUFFER CHEMICAL CO.

United States 4740380 (1988)

151 Drink-through beverage lid

BRAUDE (E)

United States 4741450 (1988)

152 Disposable beverage container

MITRI (G)

United States 4726487 (1988)

153 Plastics crate for beverage bottles

KOOSE (R)

German Federal Republic 3618228 (1987)

154 Beverages and beverage concentrates nutritionally supplemented with calcium

PROCTER & GAMBLE CO.

United States 4737375 (1988)

155 Cup for the preparation of beverages

GENERAL FOODS LTD.

Europe 0254446 (1988)

156 Pump closure for carbonated beverage container

ROBINSON (TR)

United States 4723670 (1988)

157 Disposable pack for beverages

EINWEG GETRANKEPACKUNG

Europe 0087687 (1987)

158 Container designed for fizzy drinks and made of heat-moulded plastic material

BOCHHI (I)

Europe 0252354 (1988)

159 Foam-stabilized malt beverage

MERCK & CO. INC.

United States 4729900 (1988)

160 Process for treatment of coffee

VEREINIGTE EDELSTAHLWERKE

Europe 0247999 (1987)

161 Coffee infusion bag

DACAL (MG)

United States 4735810 (1988)

- 162 Flowable frozen tea mix concentrate which contains high levels of sugar
PROCTER & GAMBLE CO.
United States 4717579 (1988)
- 163 A rotorvane conditioner for tea leaves and reconditioned tea dust
CHIRANJILAL HARIPRASAD
India 162134 (Aug 1985)

The patent speaks of a rotorvane conditioner for tea leaves and reconditioned tea dust. It has not only a scissoring effect on the green leaf but also causes the tea dust to mix intimately and uniformly with the leaf. The rotorvane machine has an outlet which is provided with a stationary sleeve. A truncated cone is movably mounted axially on the shaft of the machine. The inner periphery of the sleeve has a grooved undulating surface and the external periphery of the cone has a grooved surface. The space between the external periphery of the cone and the undulating surface is predetermined. The leaf and dust entering the space are simultaneously subjected to a scissoring effect and intimate mixing. A mixture of leaf and dust of uniform consistency is discharged from the sleeve.

- 164 Process for continuous deodorization of cocoa butter
ROHSTOCK (M)
German Democratic Republic 252757 (1987)

SPICES AND CONDIMENTS

- 165 Process for treatment of black pepper
COMPACT KERESKEDELMÍ CSOMAGOLÓ VALLALAT
Europe 0249095 (1987)
- 166 Procedure for preparation of garlic
GEIER (M)
German Democratic Republic 3619492 (1987)

- 167 Flavour enhancing seasoning containing dedorized garlic extract and process

AJINOMOTO CO. INC.

United States 4741914 (1988)

- 168 Glass jar forseasonings, pickles etc.

PHILIPP GmbH & CO. KG

German Federal Republic 8709412 (1987)

FATS AND OILS

- 169 Process for transesterifying fats

KAO CORP.

Europe 0257388 (1988)

- 170 Multifunctional fat-continuous emulsions with a reduced fat content

UNILIVER NV

Europe 0257714 (1988)

- 171 Non-digestible fat substitutes of low-calorific value

ATLANTIC RICHFIELD CO.

Europe 0254547 (1988)

- 172 Low fat spread

ST. IVEL LTD.

Great Britain 2193221 (1988)

- 173 Elimination of cholesterol in fats of animal origin, and the cholesterol-reduced fats produced

COURREGELONGUE (J)

France 2601959 (1988)

- 174 Treatment of impure frying oils
HARSHAW/FILTRON
United States 4735815 (1988)
- 175 Margarine with fermentation taste
KIRIN BEER
PCT International 87/07477 (1987)

PROCESSED FOODS

- 176 Nutritional dry food concentrate
KALOGRIIS (TP)
United States 4737364 (1988)
- 177 Food serving as a nutrient supolement and its preparation
DUVERT (J)
France 2603460 (1988)
- 178 Nutrient composition for athlets and method of making and using
the same
MILLMANN (PL)
Europe 0259167 (1988)
- 179 Process for preparation of a vegetable protein-based food
SOCIETE DES PRODUITS NESTLE SA
Switzerland 663517 (1987)
- 180 Use of iron (III) phosphates for fortification of foods, methods for
preparation of Fe-fortified foods and the Fe-fortified products
EKA NOBEL AB
Sweden 452397 (1987)

- 31 Process for manufacture of an extruded food product
RAPP (R)

German Federal Republic 3238791 (1988)

- 32 Extruded article and method of making the same
MINNESOTA MINING & MANUFACTURING CO.

United States 4732770 (1988)

- 83 Nicotene containing lozenges

SHAW (ASW)

Europe 0251642 (1988)

MICROBIOLOGY AND FERMENTATION
(Including alcoholic beverages)

- 84 A process for the production of single cell protein

LINDE ANTIENGESELLSCHAFT

India 161770 (Jan 1988)

The patent describes an improved process for the production of single cell protein by the cultivation of micro-organisms under aerobic conditions in a culture medium based on methanol, produced by synthesis from a synthesis gas which contains an excess of hydrogen. The present invention makes good utilization of the source of carbon, by returning carbondioxide from exhaust gas formed during the growth of the microorganisms into the synthesis gas used in production of the methanol. The single cell protein is recovered from the cultivated biomass by centrifugal separation.

- 185 Concrete blocks for use underwater for algal culture

TOKYA MUSASHI MANUFACTURING CO. LTD.

India 162511 (June 1988)

The patent describes an invention relating to concrete blocks suitable for use underwater as a reef for the growth of algae. The main body of the algal culturing reef unit or the artificial reef unit

is made of concrete in order to be resistant to high waves and fa-
 oceanic current proper to the shallow zone in a manner so that the
 strong alkali emitted from the surface of the concrete block is effec-
 tively neutralized. The ironoxide contents necessary for the growth
 algae and fishes or shell fishes are caused to exist in abundance
 the surface of the concrete block. Crystal blocks of iron sulfate
 iron (II) sulfate are embedded below the surface of the concrete ba-
 whilst the concrete is not as yet cured. As the concrete is hardene-
 the crystal blocks are dissolved in the moisture yielded from the co-
 crete so that a porous layer of iron sulfate or iron (II) sulfate
 formed on the resulting recesses on the concrete surface. This tec-
 nology is utilized for providing an artificial alga culturing unit,
 artificial reef unit and an artificial culturing and fishing field uni-

186 Yeast promoter

DELTA BIOTECHNOLOGY LTD.

Europe 0258067 (1988)

187 Process for the genetic modification of brewer's yeast

DELTA BIOTECHNOLOGY LTD.

Europe 0251744 (1988)

188 Method for determination of the fermentative activity of yeasts

MULLER (S)

German Democratic Republic 253434 (1988)

189 Method and device for control of the temperature of liquids during fer-
 mentation

ANDRES (J)

France 2602324 (1988)

190 Procedure for control of mixed aerobic and/or anaerobic
 fermentations and its use, especially in manufacture and/o
 preservation of foods.

NUTRIGEN INTERNATIONAL SA

France 2600672 (1987)

191 Method of making cereal wine

THYFAULT (R)

United States 4735807 (1988)

2 Rensable case for glass bottles, especiallyo bottles of wine or spirits

BARON PHILIPPE DE ROTHSCHILD SA

Europe 0255447 (1988)

3 Blank for a folded rectangular box, especially for wine

GUSTAV STABERNACK GmbH

German Federal Republic 3708197 (1987)

4 Process for beer manufacture

ROHM GmbH

Europe 0215306 (1987)

5 Process and device for processing of beer wort

SENGE (I)

German Democratic Republic 250947 (1987)

INFESTATION CONTROL AND PESTICIDES

6 Process for preaping an insecticidal composition

CHINOIN GYOGYSZER-ES VEGYESZETI TERMEKER GYARA

India 162117 (April 1988)

The patent describes a process for preparing an insecticidal composition useful for controlling insects, which includes photostabiliation of pyrethroid compounds. The process increases the stability of the potent pyrethroids and thus enables the more widespread use thereof. This facilitates the organisation of the work as weil.

7 A process for prdoucing thiocyanopyrinidine derivative

MITSUI TOATSU CHEMICALS INCORPORATED, JAPAN

India 162075 (March 1988)

The patent describes agricultural and horticultural fungicides particularly capable pyrimidine derivatives of exhibiting activities against late blight and downy mildew, which result in severe economic damages. Each of the thiocyanopyrimidine derivatives contained two halogen atoms and an alkylthio group at the 5th position. The compounds of this invention show, as dusts and granules or soil treatment chemicals, outstanding activities against plant diseases caused by potato late blight, tomato late blight, tobacco black shank, pepper phytophthora blight, cucumber downy mildew and vine downy mildew, alternaria leaf spot, pear black spot, tomato early blight, powdery mildew, grey mold, wheat stem rust and rice blast. They can exhibit superb fungicidal activities even when used in amounts of active ingredients far smaller than ethylenebis (zinc dithiocarbamate) which is used for the control of tomato late blight. These compounds are absolutely safe to crop plants. They do not show any phytotoxicity against tomato, cucumber, potato etc.

198 A process for the preparation of insecticidally active 2-isopropoxyphenyl methyl carbamate

UNION CARBIDE INDIA LTD.

India 162067 (March 1988)

The patent describes a process for the preparation of insecticidally active 2-isopropoxyphenylmethyl carbamate. The process comprises of reacting 2-isopropoxyphenol with methyl isocyanate in the presence of a suitable tertiary amine catalyst at a reaction temperature of 80-90 C. The process avoids the steps of filtration and drying. It is cheaper in cost.

WASTE UTILIZATION

199 A process for making nutritive feeding material from vegetable or animal scrap

CLEXTRAL CO.

India 162042 (March 1988)

The patent describes a process for increasing the value of a very wet product and particularly of a by-product of the agricultural or fishing industries, such as waste materials resulting from potato peeling or fish scraps. The process comprises of introduction at the upstream end of an extrusion machine the vegetable or animal scrap con-

taining 50% to 90% by weight of water, which has not been previously dried; adding the required quantity of dry pulverulent material consisting of cereal flour so as to restore the overall degree of humidity of the mixture to 5 to 50% in the upstream portion of the extrusion machine; producing within the extrusion machine a homogenous mixture of moist product with the pulverulent material; the simultaneous cooking of the vegetable or animal scrap and the cereal flour in the water introduced by the vegetable or animal scrap; and extruding the cooked mixture at the downstream end of the extrusion machine.

0 Process for recovery of liquids from residues from juice production from agricultural produce and devices for this process

BUCHER-GUYER AG MASCHINENFABRIK

Switzerland 664068 (1988)

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